

U.S.S.N. 10/696,636

2

Atty. Dkt. No. 77060

Amdt. After Final dated October 4, 2005

Reply to final Office Action of July 27, 2005

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

Claim 1 (currently amended) A soy-containing cheese product comprising a deflavored soy protein material, wherein the deflavored soy protein material is prepared by a method comprising:

(a) preparing an aqueous composition of a soy material containing soluble soy proteins, flavoring compounds which contribute color and flavor, and insoluble materials;

(b) solubilizing the soy proteins by adjusting the aqueous composition of (a) to a pH in the range of about 9 to about 12 and releasing the flavoring compounds;

(c) passing the pH-adjusted aqueous composition of (b) adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the range of about 9 to about 12, under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the soy material and retaining substantially all of the solubilized soy proteins; and

(d) recovering the solubilized soy proteins retained by the ultrafiltration membrane, wherein the recovered solubilized soy proteins is the deflavored soy protein material.

U.S.S.N. 10/696,636

3

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Claim 2 (original) The soy-containing cheese product of claim 1, wherein the soy-containing cheese product is a process or natural cheese containing about 2.5 to about 6.5 g soy protein per single serving size of about 30 g.

Claim 3 (original) The soy-containing cheese product of claim 1, wherein the aqueous composition of (a) has a concentration of soy proteins in the range of about 1 to about 20 percent.

Claim 4 (original) The soy-containing cheese product of claim 2, wherein the aqueous composition of (a) has a concentration of soy proteins in the range of about 1 to about 20 percent.

Claim 5 (original) The soy-containing cheese product of claim 1, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

Claim 6 (original) The soy-containing cheese product of claim 5, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

Claim 7 (original) The soy-containing cheese product of claim 2, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

Claim 8 (original) The soy-containing cheese product of claim 7, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

U.S.S.N. 10/696,636

4

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Claim 9 (original) The soy-containing cheese product of claim 5, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60°C and a suitable pressure.

Claim 10 (original) The soy-containing cheese product of claim 9, wherein the ultrafiltration membrane is a polymer, ceramic, or inorganic membrane.

Claims 11-16 (cancelled)